DS AND BEVERAGES
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1890

74 Fat-lined can

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COMPLETE SPECIFICATION.

Improvements in the Method of Treating, Preserving, and Packing Raw Flesh Meat, Beef, Veal, Mutton, Lamb, Pork, and the Stomachs, Bellies, Feet, and Tails of Cows, Bulls, Oxen, Calves, Sheep, Lambs, and Swine.

We EDWARD EARDLEY, of Brewery Street Ardwick, Manchester, in the County of Lancaster, Tripe, Oil, and Tallow Manufacturer, JAMES GEOFFREY COCHRANE, of Brewery Street Ardwick, aforesaid, Manager, and EDWARD WEILD of 3 Grove Street Ardwick aforesaid, Engineer, do hereby declare the nature of this invention and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement, that is to say :—

The first part of our invention relates to the method of treating and preserving raw flesh meat, and beef, and we accomplish it in this manner namely :—After the cows, bulls, and oxen are slaughtered and quartered each part of the carcass is wrapped and stitched in canvas covering made of any suitable material allowed to get cold and thoroughly set naturally or by artificial means after that we then dip them in an antiseptic solution such as borax, boracic acid, permanganate of potash, or other suitable antiseptic material.

After that operation we paint or cover them thickly over with a brush or other convenient article or plunge them into a large vat or cistern containing sweet warm liquid fat, lard, tallow, paraffin wax or other suitable composition for the purpose of sealing and making the flesh or meat impervious to any action of the atmosphere or deleterious matter. Such sealing composition is allowed to become cold and thoroughly set naturally or by artificial means before placing them in barrels, packing cases, or boxes for transit.

The second part of our invention relates to the method of treating and the preserving of raw flesh meat, veal, mutton, lamb and pork and this we accomplish in exactly the same manner and by the same processes as described in the first part of our invention the only difference being that instead of the carcass of the slaughtered calves, sheep, lambs or swine being quartered they are divided by being cut down the middle of the spine or back-bone.

The third part of our invention relates to the treating and preserving of the stomachs and bellies of slaughtered cows, bulls, calves, oxen sheep lambs and swine after they are emptied of their undigested food which we accomplish in this manner namely.

First we take the stomachs and bellies hang them upon hooks or otherwise for the purpose of cutting them into suitable parts and getting rid of the excrement &c.

Secondly we wash and brush them twice and oftener if necessary in cold or warm water until all traces of excrement &c. are removed from the parts.

Thirdly we scald them in hot water sufficiently long for the purpose of enabling us by the aid of a scraper machine or other mechanical equivalent to rid them of their coating. The stomachs and bellies being now ready for the process of treating and preserving the different parts are operated by putting them into a revolving cage or hydro extractor for the purpose of drying and riding the stomachs and bellies of the water that they may have absorbed in the processes of washing and scalding after which we treat them exactly in the same way and by the same processes as described in the first part of our invention excepting that they are not covered with any kind of canvas or other material but are after being dipped in the sweet warm liquid fat, lard, tallow, paraffin wax or other suitable material put in barrels packing cases or boxes that are already prepared by the method hereinafter described in another part of our invention and suitable tins or earthenware jars and before the packages are made up for transit sweet warm liquid fat lard tallow paraffin wax or other suitable material is

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poured into the packages so as to form it into one solid mass thereby preventing oscillation of the parts.

The fourth part of our invention relates to the method of treating and preserving the feet of slaughtered cows, bulls, calves, oxen, sheep, lambs, and swine and we accomplish it in this manner namely :—

First we take the feet and wash and brush them thoroughly clean in cold or warm water.

Secondly we scald them in boiling water sufficiently long to enable us (to what is known in the trade) to stiffen them and if desirable to scrape brush or strip them of their hair and hoofs.

The feet are now ready for the process of treating and preserving and we operate upon them exactly in the same way and by the same processes as described in the first and third parts of our invention excepting they are not covered with any kind of canvas or other material but are after being dipped in the sweet warm liquid fat, lard, tallow, paraffin wax, or other suitable material put into barrels packing cases or boxes as described in the third part of our invention and suitable tins or earthenware jars.

The fifth part of our invention relates to the method of treating and preserving the tails of slaughtered cows bulls, calves, oxen, sheep, lambs and swine and we accomplish it in this manner namely :—

So soon as the tails are taken off the animals they are allowed to go cold naturally or artificially after which they are treated and preserved as described in the first part of our invention excepting the covering of them with canvas or any other suitable material after which they are placed in barrels packing cases or boxes as described in the third part of our invention and suitable tins or earthenware jars.

The sixth part of our invention relates to treating disinfecting and preparing the barrels, packing cases or boxes causing them to be air-tight and water or damp-proof and destroying and preventing the developement of germs or any form of animal or other life in or on the material that the barrels packing cases or boxes are or might be made of and we accomplish it in this manner namely :—We paint the packages inside with an antiseptic solution of any suitable kind after which we paint them with sweet warm liquid fat, lard, tallow, or paraffin wax or with wool oil pitch or mineral pitch or a compound of wool oil pitch and mineral pitch or other known pitches.

Having now particularly described and ascertained the nature of our invention and in what manner the same is to be performed we declare that what we claim is.

First. The method of treating and preserving raw flesh meat, and beef, veal, mutton, lamb and pork stomachs and bellies feet and tails substantially as and for the purposes hereinbefore described.

Secondly. The method by which the barrels, packing cases or boxes are prepared disinfected and made damp or waterproof substantially as and for the purposes hereinbefore described.

Thirdly. We claim the painting, covering, dipping, and sealing, of raw flesh meat, beef, veal, mutton, lamb, and pork, after being covered with canvas or other suitable material first in an antiseptic solution of borax, boracic acid, permanganate of potash or other suitable antiseptic material and secondly in a solution of sweet warm liquid fat lard tallow paraffin wax or other suitable composition substantially as and for the purposes hereinbefore described.

Fourthly. We claim the mechanical method process and treatment of the stomachs bellies and feet whereby we dry and rid them of the water and moisture absorbed in the processes of washing and scalding substantially as and for the purposes hereinbefore described.

Fifthly. We claim the method and treatment of preserving the stomachs, bellies, feet and tails after being prepared by painting, covering, dipping and sealing them first in an antiseptic solution of borax, boracic acid permanganate of potash or other suitable antiseptic material and secondly in a solution of sweet warm liquid fat, lard,

tallow, paraffin wax or other suitable composition and the packing of the same by filling up the interstices of the packages before being made up with sweet warm liquid fat, lard, tallow, paraffin wax or other suitable material so as to form one solid mass substantially as and for the purposes hereinbefore described.

Sixthly. We claim the method and treatment of preserving stomachs bellies feet and tails after being prepared by sealing and covering them with sweet warm liquid fat, lard, tallow, paraffin wax or other suitable material and packing them as and for the purposes hereinbefore described.

Dated this 30th day of July 1890.

EDWARD EARDLEY.
JAMES GEOFFREY COCHRANE.
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